

Cherry Cobbler

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat/enriched blend flour	2 lb 4 oz	2 qt 1/2 cup	4 lb 8 oz	1 gal 1 cup	1. For pastry topping: Combine flour and salt. Mix in shortening until size of small peas.
Salt		2 tsp		1 Tbsp 1 tsp	
Trans fat-free shortening	1 lb 4 oz	3 cups	2lb 8 oz	1 qt 2 cups	
Water, cold		1 1/3 cup		2 2/3 cups	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 10.
All of reserved cherry juice (from draining cherries) plus water, cold, as needed		1 qt 3 cups		3 qt 2 cups	3. For filling: Drain cherries, reserving juice. Set cherries aside for step 8. 4. Add water to cherry juice.
Cornstarch	10 oz	2 1/2 cups	1 lb 4 oz	1 qt 1 cup	5. Mix cornstarch with about ¼ of the liquid mixture.
Sugar	2 lb 4 oz	1 qt 1 1/3 cup	4 lb 8 oz	2 qt 2 2/3 cups	6. Bring remaining liquid mixture to boil. Add about ½ of the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will

Canned unsweetened red tart cherries, pitted, water-packed, drained	8 lb 12 oz	1 gal 2 cups (2 No. 10 cans)	17 lb 8 oz	2 gal 1 qt (4 No. 10 cans)	<p>7. Add cherries to thickened mixture. Stir lightly. Do not break up fruit.</p> <p>8. Remove from heat. Blend remaining sugar thoroughly into mixture.</p> <p>9. Pour 3 ¼ qt thickened cherry mixture into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p> <p>10. Roll out pastry dough into rectangles (about 12" x 20") on lightly floured surface. Use about 2 lb 1 oz of dough for each pan.</p> <p>11. Cover cherries with pastry. Brush with pastry brush dipped in water. Cut dough 5 x 5 (25 pieces).</p> <p>12. Bake until pastry is brown and filling is bubbly: Conventional oven: 425° F for 1 hour Convection oven: 375° F for 40 minutes</p> <p>13. Cut each pan 5 x 5 (25 portions per pan).</p>
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Notes

Variation:

A. Cherry Cobbler (Using Frozen Red Tart Pitted Cherries, Thawed)

50 servings: Follow steps 1 and 2. In step 3, use 17 lb (2 gal 1 qt) thawed cherries. Continue with steps 4 and 5. In steps 6 and 7, omit sugar. Continue with steps 8-13.

100 servings: Follow steps 1 and 2. In step 3, use 34 lb (4 gal 2 qt) thawed cherries. Continue with steps 4 and 5. In steps 6 and 7, omit sugar. Continue with steps 8-13.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Serving	Yield	Volume
1 portion provides 3/8 cup fruit and 1 1/4 oz equivalent grains.	50 Servings: 17 lb 3 oz (unbaked)	50 Servings: 2 steamtable pans
	100 Servings: 34 lb 6 oz (unbaked)	100 Servings: 4 steamtable pans